

unpretentious, friendly atmosphere that doesn't skimp on service or quality. If you like authentic French onion soup with your Merlot, this is the place for you!

For breakfast and lunch, **Bacon & Eggs** baconandeggswallawalla.com is great for scratch-made dishes using locally-grown and family-farmed ingredients. The espresso is top-notch and the make-your-own omelet or scramble is perfect for a hearty morning meal. For delightful pastries, cakes, and desserts (not to mention gelato that is virtually required to cool off a hot summer day), **Colville Street Patisserie** colvillestreetpatisserie.com is a sound bet.

Salumiere Cesario salumierecesario.com is a gourmet grocery that offers a salivary selection of artisan meats, breads, cheeses, spices, oils, beers, and other gustatory delights. Stop in here to get your picnic supplies or to-go sandwiches to complement your wine touring day.

For some of the best impromptu food you'll find anywhere, in or out of Walla Walla, **Andrae's Kitchen** andraeskitchen.com is a nationally famous gourmet food truck. The genius creation of chef Andrae Bopp, you need to check on his Facebook page or visit his website to see his ever-changing menu and where he'll be cooking when you're in the area—it is well worth the extra effort!

A short drive west of town takes you to the **The Vine** restaurant at **Cameo Heights Mansion** cameoheightsmansion.com. The Vine offers both patio dining



Prior to buying the Fat Duck Inn with his wife Cynthia, Chef Rich Koby's career included top restaurants in San Francisco, Tucson and Sonoma wine country. Classically trained at the California Culinary Academy, his talents have earned him the coveted DiRoNa Silver Spoon award.



Saffron Mediterranean Kitchen
James Beard Foundation
"Best Chef in the Northwest"
Semi-Finalist
2009, 2010, 2011, 2012 & 2013

ABOVE Chef Chris Ainsworth continues to keep Walla Walla in the national foodie spotlight with his superb cuisine at Saffron Mediterranean Kitchen. Best to book this reservation well ahead, as in when you book your trip. Shown: grilled quail green olive-

walnut salad, pomegranate molasses, cilantro dressing and fragrant sea salt. FACING PAGE Dinner at the Duck (Fat Duck Inn), is an extraordinary affair involving a 5-course meal prepared by Chef Rich Koby. Each of the delectable courses is perfectly paired with a

local Walla Walla wine. Depending on the time of year, guests may also spend the evening in the company of a local winemaker. SHOWN Herbes de Provence Roasted Chicken with Polenta, Tomato, Fresh Herbs and Picholine Olives.

HERBES DE PROVENCE ROASTED CHICKEN WITH POLENTA, TOMATO, FRESH HERBS & PICHOLINE OLIVES. *Chef Rich Koby, Fat Duck Inn* (serves 3-4)

- Whole chicken (3.5 to 4 pounds)
- 1/4 cup Pitted black olives
- 3-4 Tbsp Pure Olive Oil to coat chicken
- 2 Tbsp Herbes De Provence
- Sea Salt French Grey Salt
- Fresh Ground Black Pepper

THE POLENTA

- 1 cup Coarse Polenta
- 5 cups Chicken Stock
- 3 Tbsp Unsalted Butter
- Sea Salt & Fresh Ground Black Pepper

THE SAUCE

- 2 oz Extra Virgin Olive Oil
- 2 cups Fresh Tomatoes, peeled seeded and diced coarsely, or San Marzano (can)
- 2 cloves Fresh garlic, crushed
- 1/4 tsp ea. Chopped fresh Rosemary, Thyme and Oregano
- 12-15 Picholine olive, or other small green olive with pit
- Parmigiano Reggiano for Garnish
- Sea Salt & Fresh Ground Pepper

PREPARATION

CHICKEN Heat oven to 450 degrees. Rub chicken with olive oil, Herbes de Provence and salt and pepper. Place in oven and turn oven down to 350 degrees. Cook until internal temperature of the chicken is at least 165 degrees. Remove from oven and let rest for 15 minutes.

POLENTA Bring chicken stock to a boil in a heavy sauce pan. Then, add the polenta while stirring with a whisk or wooden spoon. Turn down to a simmer stirring until polenta is cooked al Dente (about 20-25 min). Add salt, pepper and 2 Tbsp butter. Place remaining butter on top of polenta, cover and let rest for about 20 min.

SAUCE Warm olive oil in pan. When warm (not hot) add the garlic. Cook until just brown on the edges. Then add the rest of the ingredients and cook until the flavors marry and it is sauce consistency. Serve family-style. Polenta for the base, then cutting the chicken into eight pieces, draping the sauce over. Garnish with fresh herbs and shaved Parmigiano Reggiano.



Herbes de Provence Roasted Chicken